



NASSOS

100 % Garnacha

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|----------------|------------------|----------------------|
| Region | Priorat | |
| Embalaje | Bottles per case | 6 (upright position) |
| | Cases per pallet | 100 (europallet) |
| | Cases per layer | 20 (5 layer) |
| Dimensions | (L x W x H) | 255 x 175 x 304 |
| | EAN CODE bottle: | 8435328700110 |
| EAN CODE Case: | 18435328700117 | |

Winemaking 5-day cold- maceration at 9º C. It keeps macerating the 21 days during the fermentation. After malolactic fermentation it is racked to 300 and 500 litre French and American oak casks for 9 months. The wine remains in tank until it is bottled.

Vineyard Priorat is a geological singularity from a geological point of view. The ground is made of licorella, a flexible and soft slate. This soil retains moisture, which is an optimal feature of the vineyards soils. Furthermore the slate retains the suns heat and radiates it back onto the vine.

Microclimate The vineyard, at an altitude of 300metres, are divided by the valley of the Montsant mountain by the river Siurana. The Montsant mountain creates shelter from the cold winds and allows the Mistral, a warm wind, to ventilate the valley. The average temperature is 15º C and the monthly rainfall is about 400-600 mm

Tasting *Nassos* shows a wonderful cherry red colour with garnet hues. Ripped fruit aroma with wild berries and balsamic tones. Well integrierted wood, hints of chocolate and spices. Fresh and lush with elegant hints of ripped fruit.

Pairing *Combines perfectly with stews, white meat, grilled meat, blue fish and creamy cheeses.*